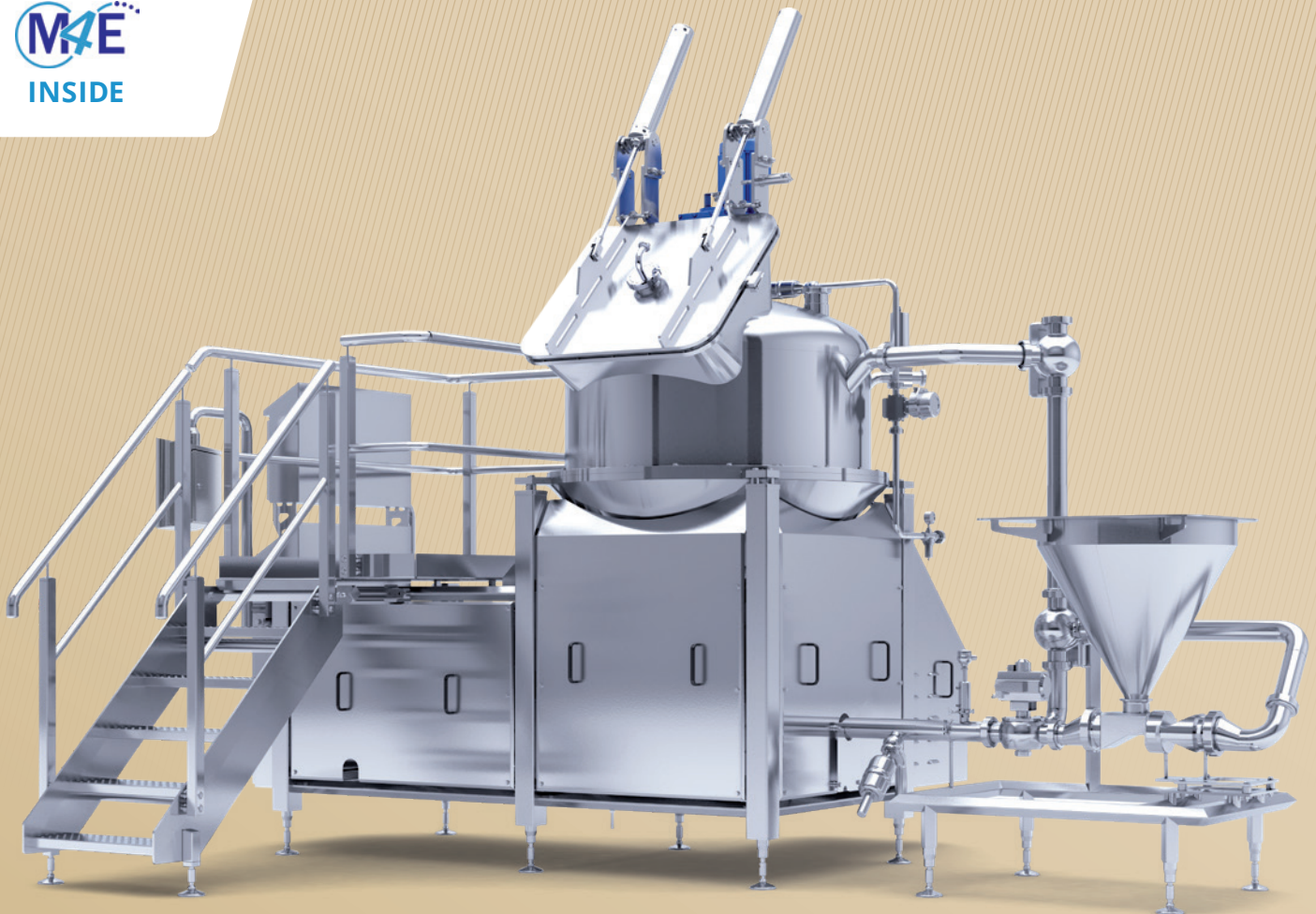


# HIGHEST FLEXIBILITY IN EMULSIFYING & COOKING

*A high-performance, highly effective batch processing system producing a wide range of food products including processed cheese, sauces, cream cheese & more.*



Core machine

**ShearTherm**

**GOLD PEG**



The **Gold Peg ShearTherm** is specifically developed to include basic process requirements and extensive shear and emulsification options, in a modular design that can be individually adapted to the customers' needs. Many processes are combined and controlled in the small **ShearTherm** footprint, delivering maximum process, recipe and application flexibility. With full control of all process functions it delivers excellent finished product characteristics and quality – even with particles!

The **ShearTherm** is the perfect choice for high powder concentrated and plant-based products. In combination with our innovative and unique **Magnet for Emulsion (M4E) technology**, together with a special multi directional pre-mixer and agitator, it delivers short and efficient mixing of all ingredients.

The integrated vacuum system and different homogenization units, each with controlled variable speed, guarantees a very high repeatability, short batch cycles, 100 % homogeneous and lump free product. Product heating utilises unique **Gold Peg** direct steam injection while temperature is accurately monitored by **Gold Peg** self-cleaning temperature probes.

**i ShearTherm with M4E: a unique combination!**  
The M4E is ideal for almost any process for mixing/emulsifying of dry materials and liquids or as replacement for shear pumps and commercial emulsifying units.

- + Benefits of using M4E technology compared to a mechanical shear unit**
- » Simple handling and easy to integrate into any process
  - » Improved product quality and product stability
  - » Significantly lower service and energy consumption
  - » No wear, no maintenance costs as there are no moving parts and complicated shaft seals
  - » No product contamination through abrasion or defective seals



Cooking /  
pasteurising



Processed  
cheese



Cream  
cheese



Soups, sauces  
& dressings



Plant based  
& vegan



Fruit &  
vegetables



Baby  
food



Specialty  
food

## + Benefits

- » Highest control over processing conditions delivers excellent product characteristic and quality
- » Maximises yield – less raw material consumption with less production time
- » Optimum functionality generates stable emulsifications with repeatability quality
- » Reduced energy costs and space requirements
- » Easy production and CIP through automatic programs
- » Fully enclosed, CIP able, hygienic design ensuring product safety

## + Options & attachments

- » Bin lifter for ingredients addition
- » Level measurement for exact dosage and traceability
- » Steam conditioning unit
- » Powder and ingredient addition systems
- » Air purge line
- » Combined discharge and CIP pump
- » Integration with existing CIP system
- » Duplex filters (for processed cheese)
- » Seamless integration with a UHT **RotaTherm®** cooker
- » Further options available

## + Technical data

### Machine data

- » 400 V, 50 Hz, 3 phase
- » Different voltages available

### Utilities

- » Steam, air, water and power as required

### Capacity data

- » Up to 4 batches/h
- » Depending on product and temperature

### Cleaning

- » Stand alone, or integrated into CIP system

### Heating temperature

- » Up to 98 °C (208 °F) by direct steam injection

### Execution

- » All product surfaces are AISI 316L (1.4404) stainless steel

Type	Direct steam injectors (DSI)	Capacity*	Buffer tank	Dimensions** (LxWxH)
<b>ShearTherm 150</b>	4	150 l	Approx. 250 l	6,000 x 2,500 x 3,300 mm (237" x 99" x 130")
<b>ShearTherm 300</b>	6	300 l	Approx. 450 l	6,600 x 3,700 x 3,600 mm (260" x 146" x 142")
<b>ShearTherm 600</b>	10	600 l	Approx. 800 l	6,600 x 3,700 x 3,600 mm (260" x 146" x 142")

\* Capacity range from 50 % to 100 %, \*\* Dimensions including bin lifter and buffer tank. Different configurations available to suit your plant layout.



## SUCCESS GENERATING FOOD TECHNOLOGY

**Hochland Natec GmbH, Gold Peg International Pty Ltd and Natec USA LLC** joined forces to form an international network of food processing companies – the **Natec Network**. Always team spirited and leading in flexibility, quality, and innovation the network delivers customised equipment and production lines for key challenges in food processing and at every stage of business development. In order to meet the customers' requirements, even at the start of a project, the network uses its own specific service framework which combines extensive experience and professional expertise along with a drive for innovation.

The result is technology and support that is crucial in contributing to the value and development of our customers in the food production industry. The love of generating and implementing cutting edge ideas with great impact, as well as the willingness to tailor technology that can exceed the customer's targets, lets the **Natec Network** always strive to unlock business and human potential in a sustainable way with integrity – and thus be a partner who provide more than just technical infrastructure.

» [www.natec-network.com](http://www.natec-network.com)



Explore online



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